



Lafayette, California

Daily Dinner

VEAL SCALLOPINI a la Fiorentina

Served with spaghetti,
salad, coffee and dessert
(choice of ice cream
or spumoni)

\$1.85

PIZZA . . . cheese, tomato sauce, olive oil

elli (1469-1527), Italian statesman and writer, considered the founder of the science of history. Though many of his methods are today not considered ethical, his habit of inviting a party just prior to a critical political conference is considered one of his most out-geniuses. This recipe was also used socially by his friend Lucrezia Borgia, to whom he is his unbounded admiration for her husband.

PIZZA . . . anchovies, tomato sauce, olive oil

one of the most famous Italian tenors of all time. Superstitious to the extreme and subject to violent fits of rage, he is said to have had this type of pizza especially prepared for him to settle his nerves going on stage at each of his performances. For this reason, it is often also called "pizza Samson and Delilah". It is said that at his last performance of "Otello" he brought a slice of one on stage with him and was seen offering a piece to the soprano. He died, not of acute indigestion, but of pleurisy, due to the beliefs of some, Caruso himself died, not of acute indigestion, but of pleurisy,

Small	Large	Extra Large
1.00	1.45	1.95

1.50	2.00	2.50
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PIZZA JULIUS CAESAR . . .

PIZZA . . . cheese, anchovies, tomato sauce, olive oil

- 3 Named for the great Roman soldier and statesman (102?-44 B.C.) since the records of his mess sergeant during the Gallic Wars show it was his favorite after-battle snack. Further records of the legion historical officer prove beyond a doubt that as Caesar stood on the other side of the Rubicon and exclaimed "Veni, Vidi, Vici", the object which he held in his hand was a pizza platter and not a Roman shield, as some have mistakenly thought up to this time.

1.50	2.00	2.50
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PIZZA DANTE ALIGHIERIANA . . . cheese, mushrooms, tomato sauce, olive oil

- 4 Named for one of the greatest of Italian literary figures, Dante Alighieri (1265-1321), known to be one of the world's universal poets and the national poet of Italy. In his VITA NUOVA, he describes the girl called Beatrice, the love for whom was to be the guiding-star and inspiration of his life. It is thought now that he was not describing a girl at all but this particular kind of pizza which he had had for dinner the night before but which he called "Beatrice" and not "pizza" since his delicate ear rejected the harsh sound of the word. Though this point may be subject to dispute among scholars, it has been proven beyond a shadow of a doubt that in his "Inferno" he was describing the state of his mind and being at having been deprived of pizza during the period of his exile when his wife, an excellent cook, was unable to be with him.

1.50	2.00	2.50
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PIZZA ALLA DWIGHT D. EISENHOWER . . . ham, cheese, tomato sauce, olive oil

- 5 Originally called "Pizza Napoletana", this pizza was re-named for General Eisenhower after he returned from Italy to New York, ate at a local pizzeria, and commented: "We make it better in New York than they do in Naples." Shortly afterwards, the General was elected President of the United States and thousands of pizzerias were established by eminent local Republicans throughout the length and breadth of our country.

1.25	1.75	2.00
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PIZZA AL TONNO MARIE ANTOINETTE . . . Bell Peppers, tomato sauce, olive oil

- 6 Named for Marie Antoinette, queen of France, wife of Louis XVI, ninth child of Maria Theresa and the Emperor Francis I of Austria. Led to the guillotine on October 16, 1793, it has often been charged that she said, when told the French people had no bread: "Let 'em eat cake!" and that this caused the French people to hate her. Definite evidence now shows that she was not hated by any others than the leaders of the French Revolution and that her comment actually pleased the French people. Properly translated, the statement seems clearly to have been: "They have no bread? Then let 'em eat Pizza!"

1.25	1.75	2.00
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SPAGHETTI, with Home-made Meat Sauce 1.00

RAVIOLI, with Home-made Meat Sauce 1.00

HOME-MADE "LASAGNE," a Gourmet's Delight

1.25

TOSSED GREEN SALAD, with Oil and Vinegar or French Dressing .50

BEVERAGES

Coffee .15

Tea .15

Milk .15

Soft Drinks .15

DESSERT

Ice Cream .20

Spumoni .20

BEER ON TAP

COORS

Light glass .25

pitcher 1.00

Dark glass .25

pitcher 1.00

LOWENBRAU — German Beer

Glass .40

Pitcher 1.50

MINIMUM CHARGE AT TABLES 50¢ PER PERSON

'CHAMP'BURGER

FROM OUR CHARGLO BROILER 85¢

FRESHLY GROUND CHOICE SIRLOIN OF BEEF

ON TOSCANA SOUR FRENCH BREAD

CHOICE OF SALAD OR SPAGHETTI

		Small	Large	Extra Large
	PIZZA ALLA LEONARDO DA VINCI . . . <i>cheese, Italian sausage, tomato sauce, oil</i>	1.50	2.00	2.50
7	Named after the great Italian painter, sculptor, architect, musician, mechanician, engineer and natural philosopher (1452-1519). Reliable eye-witnesses have testified that Da Vinci ate three of these same pizzas the night before he completed the four year's work which culminated in the world-famous portrait of the Mona Lisa. This great work now hangs in the Louvre in Paris, an everlasting testimony to the haunting effect of this particular variety.			
	PIZZA ALLA GARIBALDI . . . <i>cheese, chicken, mushrooms, tomato sauce, olive oil</i>	1.50	2.00	2.50
8	Named after Guiseppe Garibaldi, Italian patriot and one of the greatest masters of revolutionary war. In 1866, he assumed command of a volunteer army, defeated the Austrians at Monte Saello on July 3rd, at Lodrone on July 7th, on the 10th at Darso, on the 16th at Condino, on the 19th at Ampola, on the 21st at Bezzaca, but, when on the point of attacking Trent, he was ordered by General Lamormora to retire. His famous reply "obbedisco" (I obey), has often been cited as a classical example of military obedience to a command destructive of a successful leader's hopes, but documents now published prove that Garibaldi had for some days known that the order to evacuate the Trentino would shortly reach him, and that his answer was not to this order but to a personal letter from General Lamormora, a great pizza lover, ordering him to bring him some of the special kind of pizza for which the cooks of Bezzaca were famous. It is not known for sure but it is thought that Garibaldi was promoted immediately after the pizza in question reached General Lamormora.			
	PIZZA GUISEPPE VERDIANA . . . <i>cheese, salami, mushrooms, tomato sauce, oil</i>	1.50	2.00	2.50
9	Named after Guiseppe Verdi (Joe Green), great Italian composer, born October 10, 1813 at Le Roncole, near Busseto. His parents kept a little inn where pizza was served at all three meals. The inn was combined with a little village shop as well, where "Pizza-to-take-out" was available for the local village folk. Verdi died in Milan on January 27, 1901, at the age of 88. Shortly before his death, when asked to what he attributed his extremely long life, he is quoted as having said tersely: "Musica, vino, pizza!"			
	PIZZA WITH PEPPERS ALLA CELLINI . . . <i>cheese, pepperoni, tomato sauce, oil</i>	1.50	2.00	2.50
10	Named after Benvenuto Cellini, Italian artist, metal worker and sculptor. Employed at the papal mint in Rome during the papacy of Clement VII and later of Paul III, he executed the dies of several coins and medals, some of which still survive. If examined closely, the coins can be seen to have been cast in the exact shape and thickness of this type of pizza, even though reduced in scale for easier handling in the purses, walle's and pockets of the time.			
	PIZZA FORTEZZA ALLA PISA . . . <i>cheese, mushrooms, ham, salami, Italian sausage, anchovies, tomato sauce, olive oil</i>	2.00	2.50	3.00
11	The origin of this most elaborate of pizzas is not known exactly, archaeologists still arguing over the fact as to whether it may have been a staple diet of the Greeks, even before Roman times, and thus borrowed from the Greeks by the Romans. One thing is definitely known, however, and that is the fact that the architect, contractor and construction crew of the famous bell tower at Pisa ate this variety of pizza every day during the period the bell tower was under construction, at both the ten o'clock and three o'clock coffee breaks. It is said that they washed it down with a special vintage Chianti and that this may well have had something to do with the uniqueness of the particular structure in question.			
	PIZZA VESUVIAN ALLA POMPEII . . . <i>secret recipe</i>			3.50
12	See notes under the "Art of Cookery" on the back page of this menu.			

**Every entree on this menu is so prepared
that you may take it home at a
moment's notice**

Should we take longer in serving you than the ordinary restaurant . . . we ask your indulgence,
as we want our Pizza to be the best you've ever tasted

HOURS

WEEKDAYS	5.00 P.M. — 1.00 A.M.
FRIDAY AND SATURDAY.....	5.00 P.M. — 3.00 A.M.
SUNDAYS	3.00 P.M. — 11.00 P.M.

OPEN 7 DAYS A WEEK

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The Art of Pizza Cookery

(as practiced at the Huddle Inn)

Anybody who *is* anybody in the world of cookery knows that cookery is the art of preparing and dressing food for human consumption, of converting the raw materials, by the application of heat or otherwise, into a digestible and pleasing condition, and generally ministering to the satisfaction of the appetite and the delight of the palate.

Anybody who *is* anybody in the world of cookery also knows that pizza (from the Italian word "pizze" meaning "pie") is one of the consummate achievements of the art of cookery—and it is no surprise to those who really understand these things that the art of pizza cookery has reached an all-time high at the Huddle Inn.

For the chefs here have not been content with poor imitations of the pizza produced elsewhere in this country. After years of intensive historical research, they have come up with the original recipes and techniques that were used for the preparation of pizza during the most vital period of Italian history, going back even further, in some cases, to the recipes and techniques of the Latin predecessors of the Italian cooks whose achievements have contributed so largely to the modern culinary art. Thus their treatment of the traditional leaven dough, tomato paste, mozzarella cheese, olive oil, garlic, oregano (and other delicate spices which cannot be described here since their description would reveal too much about the secret recipes which lie locked away in the Huddle Inn vaults) is not a casual thing but an artistic achievement unequaled in any other kitchen in the United States.

Particularly outstanding is that greatest of all the pizza-gourmet's delights, "The Flaming Pizza" or, in the original Italian, "Pizza Vesuvian alla Pompeii." This most secret recipe of all is said to date back to August 24th of the year 79 A.D. and was discovered by our research experts in an heretofore unknown letter from the younger Pliny to the Roman historian Tacitus. In the letter, the younger Pliny describes how he was staying at Misenum with his uncle, the elder Pliny, who was in command of the fleet, when a series of violent earthquakes culminated in the tremendous explosion of the volcano Vesuvius. The elder Pliny immediately set out to attempt to rescue the people at Herculaneum, finally going to Stabiae, from which he never returned. Fortunately for us, however, the younger Pliny apparently went to Pompeii, on the south-east side of Vesuvius, where he discovered only one inhabitant remaining. This lone man, a cook in a local Pompeian pizzeria, was seated by the smoking ruins of the restaurant, holding in his hand a round flat object which was still burning with a low blue-yellow flame. As the younger Pliny watched in astonishment, the man blew out the flame, ate the object slowly and thoughtfully, then licked his fingers and exclaimed triumphantly: (the following is a translation from the original Latin vulgate) "I can die happy. I have discovered the Flaming Pizza!" It is our exceeding good fortune that before the good man toppled over to breathe his last, he dictated the recipe to the younger Pliny who recorded it on his tablet with ball-point stylus and then transmitted it in his above-mentioned letter to Tacitus.

Though this Pizza (as well as the many others shown elsewhere on this menu) are available for "the satisfaction of your appetite and the delight of your palate" at practically any hour of the day or night here at the Huddle Inn, please do not ask for the recipes. This would only create a situation of embarrassment for you and us. One of the conditions of the taking of employment here is the signing of the oath (in our priceless red tomato paste): "Huddle Inn Pizza to be served only at the Huddle Inn" or "*Don't* do-it-yourself! Eat it here and you won't have to do the dishes later!"